भारतीय मानक

Indian Standard

IS 1723 : 2023

पोर्क — विशिष्टि

(दूसरा पुनरीक्षण)

Pork — Specification

(Second Revision)

ICS 67.120.10

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भारतीय मानक ब्यूरो
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August 2023 **Price Group 7**

Slaughterhouse and Meat Industry Sectional Committee, FAD 18

FOREWORD

This Indian Standard (Second Revision) was adopted by the Bureau of Indian Standards, after the draft finalized by the Slaughterhouse and Meat Industry Sectional Committee had been approved by the Food and Agriculture Division Council.

Monitoring and regulating quality of pork is crucial for ensuring consistent quality, safety, and fairness in the industry. Overall, standardization ensures that consumers can trust the quality and safety of the pork they purchase while promoting transparency and accountability in the industry.

This standard was originally published in the year 1960 and subsequently revised in the year 1973 in order to incorporate requirements related to freedom of pork from *Trichinella spiralis*, quick freezing, ante-mortem and post-mortem inspection of animals and sampling scheme to draw representative samples of various grades of pork. In this second revision of the standard, the following changes have been incorporated in order to align the standard with recent developments in industrial practices and technological changes:

a) Types of pork have been updated along with incorporation of a figure of pork side primal diagram with respective bone demarcation for portioning;
b) The grades for pork have been redefined as per yield grade and quality grades, which is intended to ensure that the concerned stakeholder has a choice in selecting a consistent and predictable quality of meat;
c) Conformance of the quality of water for processing with IS 10500 has been mandated;
d) Standard dressing specifications for Indian pig carcasses has been incorporated; and
e) A guidance for packaging of meat and meat products has been added.

Apart from the above, the standard has been brought out in the latest style and format of the Indian Standards. Also, amendment 1 and 2 to the standard have been suitably incorporated.

The composition of the Committee responsible for the formulation of this standard is given in Annex C.

For the purpose of deciding whether a particular requirement of this standard is complied with the final value, observed or calculated expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 2022 ‘Rules for rounding off numerical values (*second revision*)’. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

Indian Standard

PORK — SPECIFICATION

(Second Revision)

1 SCOPE

This standard prescribes the requirements and methods of sampling and test for pork.

2 REFERENCES

The standards given below contain provisions which, through reference in this text, constitute provisions of this standard. At the time of publication, the edition indicated were valid. All standards are subject to revision, and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent edition of these standards:

IS No.	*Title*
IS 1982 : 2015	Ante-mortem and post-mortem inspection of meat animals — Code of practice (*second revision*)
IS 4393 : 2016	Basic requirement for an abattoir (*second revision*)
IS 10500 : 2012	Drinking water — Specification (*second revision*)

3 TERMINOLOGY

3.1 Abattoir — a slaughter house.

3.2 Barrows — males that were castrated at a young age and are destined for the production of pork.

3.3 Boars — sexually mature males used for breeding/male hog or pig with intact testicles.

3.4 Carcass — all parts, including viscera of a slaughtered animal that are capable of being used for human food.

3.5 Cutting — any division of any carcass or part thereof, except that the trimming of carcasses or parts thereof, to remove surface contaminants is not considered as cutting up.

3.6 Gilts — younger females usually destined to become mothers.

3.7 Grading — a means for quality evaluation of specific traits.

3.8 Inspection — examination of an animal, meat and meat product by an official inspector to certify wholesomeness and condition.

3.9 Label — a display of written, printed, or graphic matter upon the immediate container (not including package liners).

3.10 Retail — the sale of commodities to ultimate consumers, usually in small quantities.

3.11 Sows — older females who have given birth to at least 1 littre.

3.12 Stag — boar that is castrated after maturity.

3.13 Swine — a generic term for every kind of hog and pig.

3.14 Wholesale — the sale of commodities in large quantities to retailers or jobbers rather than to end consumers directly.

4 METHOD FOR GRADATION OF CARCASSES

For the purpose of this standard, the grouping of the various characteristic of a carcass under conformation, finish and quality, based on which the grade of a carcass is determined, shall be as follows:

a) *Conformation* — The head should be small in relation to the carcass. The shoulder and jowl should be light and the loin full and deep. The back should appear to be excessively long. The ham should be broad, well-fleshed to the hock, showing a fine bone and U-shaped in the space between the legs. Bone formation should be light, flat and pinkish in colour.

b) *Finish* — This refers to the quality of fat laid down. The quantity of internal and external fat should be such as to require no trimming. The cut sternum should show the predominance of lean over fat. When cut through, the amount of fat at the last rib should not be excessive. The fat should be white, dry and firm to touch.

c) *Quality* — The rind should be free from wrinkles, scores, stabs and fighting scars. It should have an attractive colour and should not be unduly dry. The colour of the flesh should be bright, sappy and attractive pink.

5 TYPES

Pork shall be of the following six types:

a) *Type* A — Fresh carcass/half carcass.

b) *Type* B — Fresh, chilled carcass/half carcass.

c) *Type* C — Fresh, frozen carcass/half carcass.

d) *Type* D — Pork cuts, fresh (*see* Fig. 1):

  i) Ham, fresh, uncured, regular;
  ii) Ham, fresh, uncured, skinned;
  iii) Shoulders with hock on;
  iv) Shoulders with hock off;
  v) Shoulders, skinned;
  vi) Loins;
  vii) Tenderloins;
  viii) Spare-ribs;
  ix) Butts;
  x) Bacon; and
  xi) Jowl.

e) *Type* E — Pork cuts, fresh, chilled (as listed under Type D).

f) *Type* F — Pork cuts, fresh, frozen (as listed under Type D).

6 GRADES

The grading system mentioned hereunder categorizes pig carcasses by yield and quality, and provides producers, wholesalers, retail meat operator, and restaurants the information they need to purchase a grade of meat that suits their particular needs. This standard describes the parameters and procedures for the grading of barrow, gilt, and sow carcasses. Grades are not provided for boar carcasses, as the meat from boar is unacceptable/not-preferred for marketing owing to the boar taint.

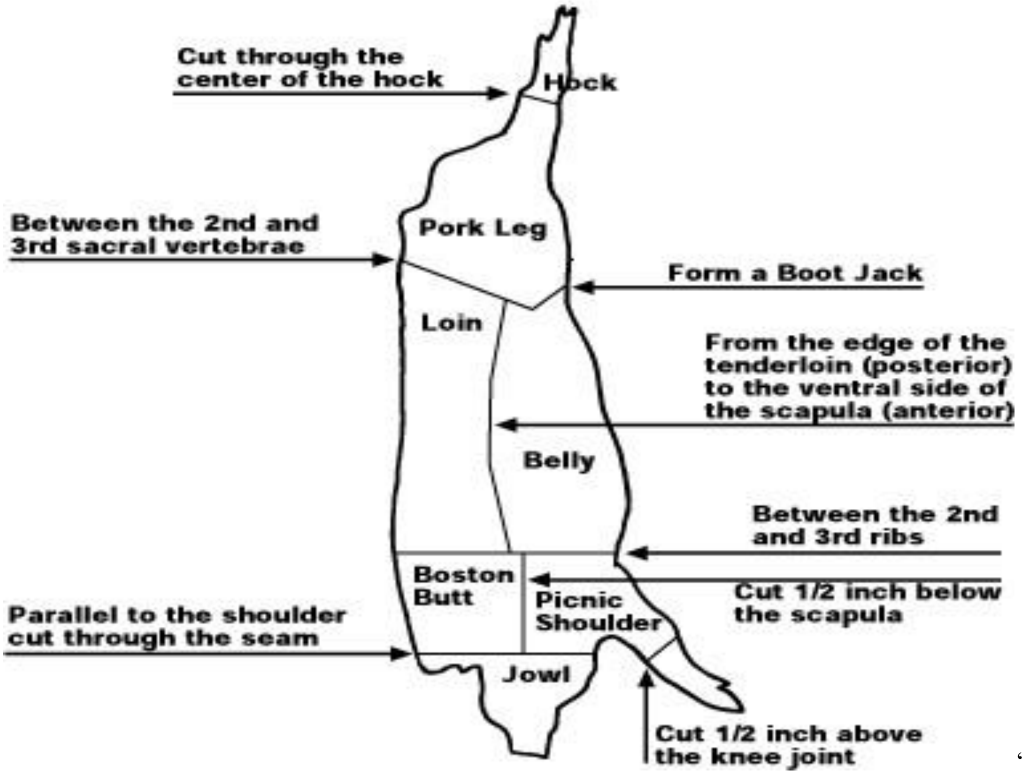
Cut through the center of the hock
Hock
Between the 2nd and 3rd sacral vertebrae
Pork Leg
Form a Boot Jack
Loin
From the edge of the tenderloin (posterior) to the ventral side of the scapula (anterior)
Belly
Between the 2nd and 3rd ribs
Boston Butt
Cut 1/2 inch below the scapula
Picnic Shoulder
Parallel to the shoulder cut through the seam
Jowl
Cut 1/2 inch above the knee joint

FIG. 1 PORK SIDE PRIMAL DIAGRAM WITH RESPECTIVE BONE DEMARCATION FOR PORTIONING

6.1 Yield Grades for Pig Carcasses

Yield grades for gilt/barrow and sow carcasses shall be as specified in Table 1 and Table 2 respectively.

6.1.1 *Yield Grades for Gilt and Barrow Carcasses*

6.1.2 *Yield Grades for Sow Carcasses*

6.2 Quality Grades for Pig Carcasses

Pork quality grades (irrespective of age and sex) shall be as given in Table 3.

Example:

> The final grade of a carcass with chilled carcass weight 80 kg and back fat thickness 22 mm may be noted as 'Grade 3; fat class 3'.

7 REQUIREMENTS

7.1 General Requirements

The pig from which pork is derived should be healthy and slaughtered in a hygienically-managed abattoir (*see* IS 4393). The slaughter should be supervised by a competent authority. The material shall be subjected to ante-mortem and post-mortem inspection according to the procedure laid down in IS 1982 and shall be certified as being sound and free from contagious and infectious diseases and fit for human consumption. The material shall bear a mark of such inspection giving the date of inspection.

7.2 The material shall be free from *Trichinella spiralis*.

7.3 The material shall be prepared in a plant which is regularly operated under the supervision of the competent authority concerned.

7.4 The material shall be handled and delivered under hygiene and sanitary conditions.

7.5 Material and Workmanship

The material shall be the carcasses or derived from the carcasses of pigs free from bruises and discolorations. Oily pork; pork from boars, stags and pork with dark flesh, thick rind or coarse muscle fiber shall not be accepted.

7.6 Quality of water used for processing shall conform to IS 10500.

Table 1 Yield Grades for Gilt and Barrow Carcasses

(*Clause* 6.1)

Sl No.	Primary Criteria		Secondary Criteria/Additional Criteria	
	Grade	Based on Chilled Carcass Weight	Grade	Based on Back Fat Thickness
(1)	(2)	(3)	(4)	(5)
i)	Grade 1	≤ 64.9 kg	Fat class 1	< 14.9 mm
			Fat class 2	15 mm to 19.9 mm
			Fat class 3	20 mm to 24.9 mm
			Fat class 4	> 25 mm
ii)	Grade 2	65 kg to 74.9 kg	Fat class 1	< 14.9 mm
			Fat class 2	15 mm to 19.9 mm
			Fat class 3	20 mm to 24.9 mm
			Fat class 4	> 25 mm
iii)	Grade 3	75 kg to 84.9 kg	Fat class 1	< 14.9 mm
			Fat class 2	15 mm to 19.9 mm
			Fat class 3	20 mm to 24.9 mm
			Fat class 4	> 25 mm
iv)	Grade 4	≥ 85 kg	Fat class 1	< 14.9 mm
			Fat class 2	15 mm to 19.9 mm
			Fat class 3	20 mm to 24.9 mm
			Fat class 4	> 25 mm

Table 2 Yield Grades for Sow Carcasses

(*Clause* 6.1)

Sl No.	**Primary Criteria**		**Secondary Criteria/Additional Criteria**	
	Grade	Percent Yield of Primal Cuts	Grade	Based on Back Fat Thickness
(1)	(2)	(3)	(4)	(5)
i)	Grade 1	≥ 70 %	Fat class 1	25 mm to 34 mm
			Fat class 2	35 mm to 44 mm
			Fat class 3	45 mm or more
			Fat class 4	24 mm or less
ii)	Grade 2	65 % to 69.9 %	Fat class 1	25 mm to 34 mm
			Fat class 2	35 mm to 44 mm
			Fat class 3	45 mm or more
			Fat class 4	24 mm or less
iii)	Grade 3	60 % to 64.9 %	Fat class 1	25 mm to 34 mm
			Fat class 2	35 mm to 44 mm
			Fat class 3	45 mm or more
			Fat class 4	24 mm or less
iv)	Grade C	≤ 59.9 %	Fat class 1	25 mm to 34 mm
			Fat class 2	35 mm to 44 mm
			Fat class 3	45 mm or more
			Fat class 4	24 mm or less

NOTES

1 Grade C represents ‘cull’ grade.

2 As an example, the final grade of a carcass with chilled carcass weight 67 percent yield of primal cuts and back fat thickness 41 mm would be ‘Grade 2; fat class 2’.

Table 3 Quality Grades for Indian Pig Carcasses

(*Clause* 6.2)

Sl No.	**Grade**	**Meat Colour**	**Firmness of Back Fat**	**Degree of Marbling**
(1)	(2)	(3)	(4)	(5)
i)	Grade P	Light red – Reddish pink	Firm	Moderate – Slightly abundant marbling
ii)	Grade I	Pinkish gray	Soft to slightly firm	Slight marbling
iii)	Grade N	Gray	Very soft	No/negligible marbling
iv)	Grade D	Dark red	Very firm	Abundant marbling

NOTE — Pork quality refers to the expected eating characteristics (tenderness, juiciness and flavour) of the cooked product. The quality grades mentioned in this standard reflect differences in expected eating quality among slaughter pigs and their carcasses. Conventional methods for carcass quality measurement, such as meat colour, degree of marbling and firmness in back fat were considered for developing quality grades for Indian pork carcasses. Four different quality grades (Grade P, Grade I, Grade N and Grade D) were developed (Table 3), wherein Grade P and Grade I indicates pork carcasses with highly acceptable characteristics while Grade N and Grade D indicates carcasses with less acceptable characteristics. For example, pork carcasses (irrespective of age and sex) with reddish pink colour, firm back fat and moderate marbling, which are indications of good quality, will be graded as ‘Grade P’. Similarly, those carcasses with very soft back fat, gray colour and no/negligible marbling will become ‘Grade N’ while those with dark red meat, very firm back fat and abundant marbling will be graded as ‘Grade D’. In other words, eating quality will be most desirable for “Grade P and Grade I” and least desirable for “Grade N and Grade D”. The uppercase letters used in the naming of grades that is, P, I, N and D were selected in order to indicate the pork (P) from India (IND).

7.7 Dressing Process Specifications for Indian Pig Carcasses

In order to have uniformity in the dressing operations of pig carcass and to facilitate grading, required dressing specifications shall be as given in Table 4, separately for gilts/barrows and sows. Under section III and IV of Table 4, option has been provided to the processors during dressing operations for either including or excluding tongue, kidneys, kidney fat and diaphragm, as to meet the specific requirements of customers in case of domestic market or that of importing countries in case of export. Accordingly, required dressing coefficient reductions based on chilled carcass weight have been specified in Table 5. The procedure demands weighing of the chilled carcasses to the calibration divisions on the scale and recording of the actual scale display. When pig carcasses are weighed ‘hot’ a ‘hot weight rebate’ has been calculated that is, the hot carcass is reduced in weight by 2 percent, if weighed within 45 min of slaughter. This is to allow for moisture loss from the carcass during chilling.

Table 4 Standard Pig Carcass Dressing Specifications

(*Clause* 7.7)

Sl No.	Standard Dressing Specifications for Carcass of Gilts and Barrows	
i)	Section I: The parts of the pig carcass which shall be removed completely	a) Hair b) Liver, spleen, heart and lungs (pluck/race) c) Stomach d) Leaf fat/mesenteric fat e) Genito-urinary f) Organs, excluding kidneys g) Scrotal sac in barrows h) Nails on each foot
ii)	Section II: The parts of the pig carcass which shall not be removed	a) Head b) Feet and tail c) Ear root and eyes d) No trimming on neck beyond cutting of ragged edges
iii)	Section III: The tongue may either:	a) Remain attached to the carcass or b) Be removed from the head attached to the pluck, taking with minimum amount of meat attached to jaw
iv)	Section IV: Kidney fat, kidneys and diaphragm (KFKD) may either:	a) Remain attached to the carcass or b) Be entirely removed
	Standard Dressing Specifications for Carcass of Sows	
v)	Section I: The following parts shall be removed, in addition to ‘a-e’ mentioned in section I above, that of gilts and barrows.	a) Head b) Tail c) Front and hind feet d) Udder (to be removed tidily) for

NOTE — Other points mentioned in section II, III and IV above will remain applicable.

Table 5 Dressing Coefficient Reductions Based on Chilled Carcass Weight

(*Clause* 7.7)

Sl No. (1)	**Chilled Carcass Weight** (kg) (2)	**Tongue Out, KFKD Out** (3)	**Tongue In, KFKD Out** (4)	**Tongue Out, KFKD In** (5)	**Tongue In, KFKD In** (6)
i)	< 50	0	0.25	0.60	0.85
ii)	50.5 to 74.5	0	0.30	0.80	1.10
iii)	75 to 99.5	0	0.30	1.30	1.60
iv)	> 100	0	0.30	1.80	2.10

NOTES

1 KFKD – Kidney fat, kidney and diaphragm.

2 The coefficients are applied in addition to the 2 percent hot carcass weight rebate.

7.8 Detailed Requirements

7.8.1 *Type* A

The deepest part of the carcass near the bone shall be cooled to the atmospheric temperature when delivered and shall show no evidence of deterioration.

7.8.2 *Type* B

The carcass shall be chilled so that the temperature at the deepest portion of the flesh near the bone shall be 1 °C and shall show no evidence of deterioration.

7.8.3 *Type* C

The pork shall be quick frozen preferably at a temperature of - 20 °C in the minimum possible time and shall show no evidence of deterioration, such as dehydration, oxidative rancidity and advanced changes in texture.

7.8.4 *Type D*

These shall be prepared from carcasses which conform to the requirements given in **7.8.1**. The pork cuts may be as follows:

a) *Hams, fresh, uncured, regular* (*skin on/skinned*) — These shall be well-trimmed, commercial, short-cut hams.

b) *Shoulders* (*picnic shoulder*) *with hock on/hock off* (*skin on/skinned*) — shall be commercial cut, well-trimmed shoulders with hock on or hock off, as applicable.

c) *Loins* — These shall be commercial cut well-trimmed loins fat shall be in normal proportion to the weight of the loins.

d) *Butt* (*boston butt*) — These shall be commercial-cut, well-trimmed butts**.**

e) *Bacon* (*belly*) — These shall be commercial-cut, well-trimmed bacon**.**

f) *Spare ribs* — These shall be in whole or half sheets with all semi loose pieces removed.

g) *Jowl* — Jowl can be either skin-on or skin removed.

h) *Tender loin* —These shall be whole tenderloins, free from fat.

7.8.5 *Type* E

These shall be the same as **7.8.4** except that they shall be prepared from carcasses which conform to the requirements given in **7.8.2**.

7.8.6 *Type* F

These shall be the same as chilled except that the pork shall be frozen solid when delivered and shall show no evidence of refreezing or deterioration. Frozen pork cuts shall be in refrigeration for not more than three months from the time they were placed in the freezer to the time they are offered for delivery at final destination.

8 PACKING AND MARKING

8.1 Packing

Unless agreed otherwise between the purchaser and the vendor, the material shall be packed in clean, foodgrade materials sufficiently strong to withstand repeated handling. Guidance on use of different packaging materials/technology suitable for meat and meat products is given in Annex A.

8.2 Marking

The containers shall be marked to give the following information:

a) Type and grade of the material;
b) Name of the manufacturer;
c) Batch or code number;
d) Number of pieces;
e) Net quantity and gross quantity;
f) Date of packing;
g) Shelf life/best before, relevant to distance market; and
h) Any other requirement as stipulated under *Food Safety and Standards Act*, 2006 and regulations framed thereunder and *Legal Metrology* (*Packaged Commodities*) *Rules*, 2011.

8.2.1 *BIS Certification Marking*

The product(s) conforming to the requirements of this standard may be certified as per the conformity assessment schemes under the provisions of the *Bureau of Indian Standards Act*, 2016 and the Rules and Regulations framed thereunder, and the products may be marked with the Standard Mark.

9 SAMPLING

The method of drawing representative samples of pork and the criteria for conformity shall be as given in Annex B.

ANNEX A

(*Clause* 8.1)

GUIDANCE FOR PACKAGING OF MEAT AND MEAT PRODUCTS

A-1 THE PRESERVATION METHODS

A-1.1 The common packaging technique used for selling fresh meat and meat products in India that is, wrapping, belongs to non-preservative packaging types wherein the packaging contains and protects the product from contamination and water loss without creating in-pack conditions very different from outside that is, these types of packaging have no/little effect on extending the shelf life of meat.

A-1.2 With higher concentrations of population, however, this traditional system now becomes outmoded because more time is needed between slaughtering and ultimate consumption. Meat frequently has to be stored, transported, prepared and distributed through a retailer or supermarket, all of which is considerably time consuming. In order to safeguard fresh meat during this extended time, certain methods of preservation have to be applied.

A-1.3 Refrigeration is the obvious solution, but this is expensive and therefore frequently not available in rural areas. Energy saving storage methods are therefore particularly relevant in these areas. For both methods, either using the refrigeration technology or energy saving methods to extend the shelf-life of meat and meat products, proper packaging has an important part to play.

A-2 SUITABLE MATERIALS AND EQUIPMENT FOR PACKAGING MEAT AND MEAT PRODUCTS

A-2.1 Packaging films can be subdivided into cellulose films, plastic films and aluminum foil. They can either be used as monofilms or as two or more different films laminated together. These materials differ in oxygen permeability; water vapor barrier; resistance to hot and cold temperatures; and mechanical strength. Nearly all available films are of thermoplastic materials, and therefore heat sealable, resulting in hermetically sealed plastic pouches, bags, etc. A high oxygen barrier is important in the application of films for packaging meat and meat products. Films made of polyvinylchloride (PVC), polyethylene (PE) or polypropylene (PP) have a relatively high oxygen permeability, whereas polyvinylidene chloride (PVDC), polyester (PETP), polyamide (PA) and cellulose film (ZG) are less or almost non-permeable to oxygen. The latter materials are therefore better suited for packaging meat and meat products. However, the materials of the first group are frequently used as laminates with materials of the second group in order to achieve special effects regarding mechanical strength, heat sealing properties or making the package practically impermeable to both oxygen and water vapor.

A-2.2 Vacuum Packaging

A-2.2.1 For the efficient utilization of these materials, air must be drawn out completely from the packages with the meat product (vacuum-packaging) and the package should be hermetically closed by heat sealing or metal clip. Vacuum-packaging will inhibit the growth of yeasts, moulds, and most aerobic bacteria under refrigeration temperatures. However, facultative anaerobes such as acid producing bacteria grow freely under adequate air-conditions. These micro-organisms do not threaten the health of consumers but may affect the quality of the products by negatively influencing colour and taste. Therefore, efforts should be made to keep the initial number of bacteria low, which can be obtained by simple hygienic measures during cutting and packaging, such as frequent hand washing, clean tools and clean tables. The above general considerations refer to vacuum-packaged meat and meat products with a high moisture content.

A-2.2.2 Longer storage times for traditionally preserved dried meat can be achieved with vacuum-packaging in laminated films, which protect against humidity and oxidation by oxygen from the atmosphere. Vacuum-packaging can also gain importance for traditionally preserved products. Although they are shelf-stable, exposure of these products to oxygen and the humidity of the surrounding atmosphere will cause unfavorable alterations (rancidity, loss of flavour, growth of certain micro-organisms) over the long term.

A-2.2.3 Air and vapor-tight packaging will ensure a prolonged shelf-life. Simple vacuum-packaging machines, suited to less developed regions, are available. They consist of a chamber with a removable lid, so that the plastic pouch or bag containing the product can be placed inside the chamber, which is evacuated with an electrically driven vacuum pump. By closing the lid, air can be drawn out of the chamber and also out of the open bag. While still in the vacuum chamber, the bag is hermetically closed by heat sealing by means of a manual or automatic electrically heated sealing device. After being sealed the bag can be exposed to ambient conditions without air penetrating the package.

A-2.3 The situation is different for the traditionally preserved meat and meat products. All these products are shelf-stable because of their low water activity and therefore do not require refrigeration. They are partly dried in the sun, or others are dried and smoked over a wood fire. These low-moisture products are hygroscopic and should be protected in the case of high air humidity. Traditional wrapping methods using paper, jute or linen will not inhibit the penetration of water vapor. However, a simple polyethylene bag is sufficient as a water vapor barrier, but care must be taken that the bag is tightly closed. If plastic bags are used for packing, then the pieces of dry meat should be cut to a certain length so that they can be better arranged in the bags. The bag should be bound with rope, rubber or cello tape. Bags stuffed with meat in this way are best stacked into a carton.

A-2.4 The large uneven cuts like bacon, ham, loin etc can be wrapped neatly by shrink packaging. The materials for shrink packaging shall have high structural strength and the commonly used ones are polypropylene, polystyrene and poly vinyl chloride. These films are manufactured by stretching the film under controlled temperature so that they are mono or biaxially oriented to stay stretched at ambient temperature and then locking the film in this stretched condition by cooling.

A-2.5 Due to the increased concern over the ‘non-biodegradable’ nature of plastic packaging films, the concept of using biodegradable packaging materials is picking up momentum in recent past. Any material claiming to be biodegradable shall completely decompose into carbon dioxide and water within six months period. Biodegradable films are mainly vegetable in origin and the most common ones are derived from polysaccharides namely, starch, cellulose, gelatin, gum, gluten etc. Such films have good mechanical and optical properties but have poor water vapor barrier property which makes them unsuitable for packaging fresh pork.

ANNEX B

(*Clause* 9)

SAMPLING OF PORK

B-1 GENERAL REQUIREMENTS

B-1.1 In drawing, preparing, storing and handling test samples the precautions given in **B-1.1.1** and **B-1.1.2** shall be observed.

B-1.1.1 The ante-mortem and post-mortem inspection report shall be verified.

B-1.1.2 The sample shall be kept in pre-cooled insulated boxes.

B-2 SAMPLING

B-2.1 Lot

All pork in a single consignment belonging to the same type and grade shall constitute a lot. If a consignment is declared or is known to consist of different types and grades, the pork belonging to the same type and grade shall be grouped together and each such group shall constitute a separate lot.

Samples shall be tested for each lot for ascertaining the conformity of the material to the requirements of this specification.

B-2.2 Sampling and testing of pork belonging to Types A, B and C each pork belonging to the above types shall be tested for grades (*see* **4**), general requirements (*see* **7.1**), material and workmanship (*see* **7.5**) and detailed requirements (*see* **7.8**).

B-2.3 Sampling and Testing of Pork Belonging to Types D, E and F

B-2.3.1 The number of pork cuts (n) to be chosen from the lot shall depend on the size of the lot (*N*) and shall be in accordance with co1 (2) and (3) of Table 6.

B-2.3.2 If the pork cuts are packed in loose bulk, the sample shall be taken at random from various positions and levels in the bulk. If the pork cuts are packed in containers, adequate number of containers shall be chosen at random. Required number of samples [*see* co1 (2) in Table 1] shall be taken at random from the chosen containers.

B-2.4 Number of Tests

B-2.4.1 The pork cuts selected according to **B-2.3.2** shall be visually inspected for the requirements of the particular type and grade given in **4**.

B-2.4.**2** The lot shall be further test for the general requirements (*see* **7.1**), material and workmanship (*see* **7.5**) and detailed requirements (*see* **7.8**).

B-2.5 Criteria for Conformity

B-2.5.1 *Pork Cuts Belonging to Types A, B and C* — The lot shall be declared as conforming to the specification when each of the individual pork satisfies the relevant requirements.

B-2.5.**2** *Pork Cuts Belonging to Types D, E and F* — The lot shall be declared as conforming to the specification if the samples tested in **B-2.4** satisfy the relevant requirements of this specification.

Table 6 Number of Pork Cuts to be Chosen for Sampling

(*Clause* B-2.3.1)

Sl No. (1)	**Lot Size, No. of Carcass** *N* (2)	**No. of Pork Cuts to be Chosen** *n* (3)
i)	5 to 10	1
ii)	11 to 25	3
iii)	26 to 50	4
iv)	51 to 100	5
v)	101 and above	7

ANNEX C

(*Foreword*)

COMMITTEE COMPOSITION

Slaughter House and Meat Industry Sectional Committee, FAD 18

Organization	*Representative(s)*
National Research Center on Meat, Hyderabad	Dr S. B. Barbuddhe **(*Chairperson*)**
Agricultural & Processed Food Products Export Development Authority (APEDA), New Delhi	Shri Umesh Kumar Ms Samidha Gupta (*Alternate*)
All India Meat and Livestock Exporters Association, Mumbai	Dr D. B. Sabharwall
Animal Welfare Board of India, Balabhgarh	Shri M. G. Jayasimha
AOV Exports Private Limited, Noida	Shri Ajay Tandon
Confederation of Indian Food & Trade Industry & Industry, New Delhi	Ms Priyanka Gupta
CSIR - Central Food Technological Research Institute, Mysuru	Dr Nusrath Nazir
CSIR - Central Leather Research Institute, Chennai	Dr T. S. Uma
CSIR - National Environmental Engineering Research Institute (NEERI), Nagpur	Dr Girish Pophali
Deonar Slaughterhouse, Mumbai	Dr Yogesh Jayprakash Shetye Dr Kalimpasha Ahmedkhan Pathan (*Alternate*)
Export Inspection Council of India, New Delhi	Dr S. K. Saxena Dr Amit Sharma (*Alternate*)
Food Safety and Standards Authority of India, New Delhi	Dr Firdaus Jahan
Indian Stainless Steel Development Association (ISSDA), Gurugram	Shri Rohit Kumar Shri Rajeev Gupta (*Alternate*)
Indian Veterinary Research Institute, Izatnagar	Dr S. K. Mendiratta
Kerala Veterinary and Animal Sciences University, Thrissur	Dr Sunil B. Dr Vasudevan V. N. (*Alternate*)
Minister of Fisheries, Animal Husbandry and Dairying, New Delhi	Dr M. K. Agnihotri
National Research Center on Meat, Hyderabad	Dr M. Muthukumar
National Research Centre for Pig, Guwahati	Dr R. Thomas
People for Ethical Treatment of Animals, Mumbai	Dr Manilal Valliyate Ms Bhuvaneshwari Gupta (*Alternate*)

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